

# WELCOME IN DWÓR ROZŁOGI RESTAURANT

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A PLACE WHERE TRADITION MEETS HISTORY.  
WE INVITE YOU TO DISCOVER  
POLISH CUISINE AT ITS FINEST.

EACH DISH IS CRAFTED WITH THE UTMOST CARE,  
SO THAT YOU MAY ENJOY NOT ONLY A MEAL,  
BUT TRUE QUALITY AND AN UNFORGETTABLE  
TASTE.

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*Buildings based on the description of the Kurcewicz family seat in the novel  
"With Fire and Sword" by Henryk Sienkiewicz - adapted for utility purposes.*

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Dwór Rozłogi Restaurant  
Zielonka near Warszawy  
Poniatowskiego 46  
tel. 22 799 72 10

OPENING HOURS:

Mon-Thu: 12-22/ Fri-Sat: 12-23/ Sun: 12-21

[www.trylogia.pl/restaurant](http://www.trylogia.pl/restaurant)




Allergen information is available upon request.  
All menu prices are inclusive of tax.

# APPETIZERS

- ❖ BEEF TARTARE 52 PLN  
WITH HOUSE-MADE PICKLES,  
WHOLEGRAIN MUSTARD, EGG YOLK  
AND GARLIC BAGUETTE
- ❖ COUNTRY LARD 28 PLN  
WITH PICKLED CUCUMBER AND BREAD
- ❖ UKRAINIAN BACON 19 PLN  
MARINATED WITH GARLIC, BREAD
- ❖ BEEF TENDERLOIN CARPACCIO 57 PLN  
WITH TRUFFLE OIL AND PICKLES,  
ROCKET AND GARLIC BAGUETTE
- ❖ HERRING IN WHITE SAUCE  25 PLN  
WITH ONION, APPLE, CUCUMBER AND BREAD
- ❖ KING PRAWNS /7 PCS   59 PLN  
FRIED WITH CHILLI PEPPERS,  
LEMON SKIN AND PARSLEY LEAVES, WITH CREAM  
AND WINE SAUCE, SERVED WITH A MIX OF LETTUCES  
AND GARLIC BAGUETTE
- ❖ ASPARAGUS WRAPPED  
IN PARMA HAM 36 PLN  
SERVED ON FRESH SPINACH WITH PARMESAN,  
LEMON EMULSION AND GARLIC BAGUETTE
- ❖ BAKED LIVER PATE 25 PLN  
WITH FIG JAM AND BAGUETTE

# SALADS

- ❖ CEASAR SALAD 43 PLN  
WITH GRILLED CHICKEN, ROMAINE LETTUCE,  
CHERRY TOMATOES, PARMESAN CHEESE, CROUTONS,  
CEASAR DRESSING
- ❖ ASPARAGUS SALAD  55 PLN  
ROMAINE LETTUCE, CHERRY TOMATOES,  
PARMESAN CHEESE, CROUTONS,  
CAESAR DRESSING /7 PCS SHRIMP
- ❖ SALAD WITH CAMEMBERT CHEESE 41 PLN  
BAKED IN PARMA HAM, LETTUCE MIX,  
TOMATO, CUCUMBER, MUSTARD-HONEY SAUCE,  
GARLIC BAGUETTE

# SOUPS

- ❖ TRADITIONAL BROTH 19 PLN  
WITH HOME-MADE PASTA
- ❖ NOBLEMAN'S BROTH 22 PLN  
WITH PELMENI  
(DUMPLINGS STUFFED WITH MEAT)
- ❖ TRADITIONAL SOUR RYE SOUP  
IN BREAD 34 PLN  
ON HOME-MADE SOURDOUGH,  
WITH WHITE SAUSAGE, HORSERADISH  
AND DRIED MUSHROOMS  
WITHOUT BREAD /22 PLN
- ❖ YOUNG CABBAGE SOUP 24 PLN  
POTATOES, BACON, DILL, TOMATOES
- ❖ RED BORSCH 25 PLN  
WITH MASHED POTATOES AND LARD

# MAIN COURSES

❖ BREADED CHICKEN KIEV BREAST 44 PLN

STUFFED WITH CHEESE AND HERB BUTTER,  
SET OF RAW VEGETABLES,  
FRIES AND GARLIC DIP

❖ COSSACK POTATO PANCAKES /3 PCS  60 PLN

WITH SPICY BEEF STEW, GREEK YOGHURT,  
BOUQUET OF SALADS

Mon-Fri

❖ SPOTTED PIG KNUCKLE 61 PLN

IN BEER, SERVED WITH FRIED CABBAGE,  
POTATOES, MUSTARD  
AND HORSERADISH

❖ DUCK 66 PLN

MARINATED WITH RUSSET AND ORANGE,  
SERVED WITH Z CIDER APPLE, FRIED BEETROOTS  
AND HOME-MADE POTATO DUMPLINGS  
/SERVING SIZE: HALF A DUCK



# MAIN COURSES

- ❖ PORK RIBS 65 PLN  
ROASTED IN HONEY WITH BARBECUE SAUCE,  
SERVED WITH BEETROOTS AND  
KOPYTKA (DUMPLINGS MADE OF POTATO,  
EGGS AND FLOUR), POTATOES,  
BARBECUE SAUCE
  
- ❖ BEEF TENDERLOIN STEAK /200 G 115 PLN  
GRILLED UNDER HERBAL BUTTER,  
POTATOES, GRILLED VEGETABLES
  
- ❖ SHASHIL ON A SWORD 59 PLN  
(PORK TENDERLOIN, BACON, PEPPERS,  
ZUCCHINI, ONION)  
SERVED WITH FRIES, COLESLAW,  
BARBECUE, CHEESE AND DEVIL'S SAUCE
  
- ❖ SOUS-VIDE PORK NECK 48 PLN  
IN DEMI-GLACE SAUCE, WITH GREEN  
PEPPERCORNS, SERVED WITH KOPYTKA  
(DUMPLINGS MADE OF POTATO, EGGS AND FLOUR)  
AND BRAISED BEETS
  
- ❖ SALMON IN HERB SAUCE  69 PLN  
SERVED WITH POTATO PANCAKES  
AND GRILLED VEGETABLES
  
- ❖ TROUT EN PAPILOTE  58 PLN  
STUFFED WITH HERB BUTTER,  
SERVED WITH FRENCH FRIES AND MIXED  
SALAD WITH VINAIGRETTE DRESSING

# MAIN COURSES

❖ PORK TANDERLOIN 59 PLN

SOUS VIDE, IN BOLETUS SAUCE,  
SERVED WITH POTATO DUMPLINGS  
AND A MIXED SALAD WITH WITH HONEY-MUSTARD  
SAUCE

❖ PESTO BURGER 42 PLN

(GRILLED CHICKEN BREAST, TOMATO,  
ARUGULA, BASIL, PESTO, GARLIC SAUCE)  
SERVED WITH FRIES AND COLESLAW SALAD

❖ VEGGIE BURGER 44 PLN

(PEA PATTY, TOMATO, ARUGULA, BASIL,  
PESTO, GARLIC SAUCE)  
SERVED WITH FRIES AND COLESLAW SALAD

❖ ZAGLOBA'S BOARD 335 PLN

ROASTED MEATS: PORK KNUCKLE, DUCK,  
PORK RIBS AND BREADED CHICKEN KIEV BREAST,  
DUMPLINGS STUFFED WITH MASHED POTATOES  
AND COTTAGE CHEESE, KARTACZE (MEAT  
STUFFED POTATO DUMPLINGS),  
POTATO DUMPLINGS, ROASTED POTATOES,  
FRIED BEETROOTS, FRIED CABBAGE,  
MIXED SALAD, HORSERADISH,  
MUSTARD, BARBECUE SAUCE

Mon-Sat



LIMITED  
QUANTITY



ZAGLOBA'S BOARD  
ALSO AVAILABLE TAKE AWAY

in our catering shop  
[catering.trylogia.pl](http://catering.trylogia.pl)



We add a 10% service charge for tables of 5 or more and 15% for tables of 10 or more.  
On weekends and public holidays we do not split bills at one table.

# FLOUR DISHES

- ❖ DUMPLINGS STUFFED  
WITH MASHED POTATOES  
AND COTTAGE CHEESE /6 PCS 36 PLN  
WITH LARD, GREEK YOGHURT,  
ON BLACHED SPINACH
  
- ❖ PELMENI (DUMPLINGS STUFFED  
WITH MEAT) /21 PCS 38 PLN  
WITH VINEGAR, FENNEL  
AND GREEK YOGHURT
  
- ❖ KARTACZE /2 PCS 37 PLN  
DUMPLINGS MADE FROM GRATED AND  
RICED POTATOES STUFFED WITH GROUND MEAT  
WITH LARD AND PICKLED CUCUMBER
  
- ❖ DUMPLINGS STUFFED  
WITH SPINACH /6 PCS 37 PLN  
WITH SALMON AND CREAMY SAUCE

*Flour based dishes are being  
prepared by us on site.  
We have been preparing the dough for years  
according to traditional Polish recipes.*



# DESSERTS

- ❖ TIRAMISU 26 PLN  
WITH MASCARPONE, SOAKED IN ALCOHOL  
AMARETTO
- ❖ MERINGUE ROULADE 29 PLN  
WITH STRAWBERRY MOUSSE
- ❖ WHITE CHOCOLATE CHEESECAKE 33 PLN  
WITH CHERRY AND SPICE SAUCE
- ❖ ICE CREAM CUP 25 PLN  
MIX OF FLAVORS: VANILLA, STRAWBERRY,  
PISTACHIO, WITH SEASONAL FRUIT
- ❖ CARAMEL PANCAKES 25 PLN  
WITH ROASTED APPLES AND CINNAMON



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# DRINKS

## COLD DRINKS

- ❖ LEMONADE 0,4 L/18 | 1 L/32 PLN  
BLACK LILAC / ORANGE
- ❖ MANGO KIDS MANGO FLAVORED COCKTAIL 0,25 L/14 PLN
- ❖ ICED COFFEE 19 PLN
- ❖ ICED TEA 0,4 L/18 | 1 L/30 PLN
- ❖ KVASS 0,2 L/14 PLN
- ❖ MINERAL WATER  
STILL 0,33 L/10 | 1 L/18 PLN  
SPARKLING 0,33 L/10 | 0,7 L/15 PLN
- ❖ CAPPY JUICE ORANGE 0,25 L/12 PLN | 1 L/30 PLN
- ❖ CAPPY JUICE APPLE 0,25 L/12 PLN | 1 L/27 PLN
- ❖ TOMATO JUICE 0,25 L/12 PLN
- ❖ COCA-COLA ZERO 0,25 L/12 PLN  
COCA-COLA ORIGINAL TASTE  
FANTA, SPRITE, KINLEY TONIC WATER
- ❖ RED BULL 0,25 L/15 PLN

## HOT DRINKS

- ❖ TEA 13 PLN  
BLACK / EARL GREY / GREEN / WHITE  
MINT / RASPBERRY / FOREST FRUITS
- ❖ WINTER TEA /RECOMMEND/ 19 PLN  
WARMING, WITH THE ADDITION OF FRUIT, SYRUPS AND SPICES
- ❖ BLACK COFFEE 12 PLN
- ❖ WHITE COFFEE 13 PLN
- ❖ ESPRESSO 11 PLN
- ❖ ESPRESSO DOPPIO 14 PLN
- ❖ LATTE 15 PLN
- ❖ CAPPUCCINO 14 PLN
- ❖ FLAVORED COFFEE VANILLA / NUT 16 PLN
- ❖ COFFEE WITH BAILEY'S LIQUEUR 18 PLN

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# ALCOHOL

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## BEER

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- ❖ KSIĄŻĘCE LAGER DRAFT BEER 5,0% 0,5 L/16 PLN
- ❖ KSIĄŻĘCE LAGER DRAFT BEER 5,0% 0,3 L/13 PLN
- ❖ KSIĄŻĘCE IPA 0,5 L/18 PLN
- ❖ KSIĄŻĘCE GOLDEN WHEAT 0,5 L/17 PLN
- ❖ KOZEL LEŻÁK 0,5 L/17 PLN
- ❖ KOZEL ČERNÝ 0,5 L/17 PLN
- ❖ STAROPOLSKIE DWORSKIE /LIGHT 0,5 L/17 PLN
- ❖ STAROPOLSKIE CHMIELNE / LIGHT EXTRA-HOP 0,5 L/17 PLN
- ❖ STAROPOLSKIE MIODNE /HONEY 0,5 L/18 PLN

## NON-ALCOHOLIC BEER

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- ❖ KOZEL 0,5 L/18 PLN
- ❖ KSIĄŻĘCE GOLDEN WHEAT 0,5 L/17 PLN
- ❖ LECH FREE LIME MINT 0,5 L/17 PLN
- ❖ LECH FREE CHERRY AND PLUM 0,5 L/17 PLN

## WARMING DRINKS

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- ❖ MULLED BEER 0,5 L/20 PLN
- ❖ MULLED HONEY ALCOHOL 200 ML/19 PLN
- ❖ GRZANIEC GALICYJSKI 0% /MULLED WINE 200 ML/15 PLN
- ❖ TEA WITH ALCOHOL 25 PLN  
WITH ADDED FRUIT, SYRUPS, SPICES AND TINCTURE
- ❖ MEAD DWÓJNIAK 120 ML/19 PLN

## FLAVORED VODKA

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- ❖ ŻUBRÓWKA BISON GRASS 40 ML/9 | 0,5 L/105 PLN
- ❖ SOPLICA CHERRY 40 ML/8 | 0,5 L/90 PLN
- ❖ SOPLICA RASPBERRY 40 ML/8 | 0,5 L/90 PLN

# ALCOHOL

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## VODKA

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- ❖ KONESER HOTEL TRYLOGIA 40 ML/12 | 0,5 L/135 PLN
- ❖ STUMBRAS 40 ML/11 | 0,5 L/125 PLN
- ❖ FINLANDIA 40 ML/12 | 0,5 L/130 PLN
- ❖ BELVEDERE 40 ML/19 | 0,7 L/300 PLN

### CRAFTED VODKA

/served at room temperature

- ❖ JĘCZMIENŃ /BARLEY 40 ML/18 | 0,7 L/275 PLN
- ❖ ZIEMNIAK /POTATO 40 ML/18 | 0,7 L/275 PLN
- ❖ PSZENICA /WHEAT 40 ML/18 | 0,7 L/275 PLN
- ❖ ŻYTO /RYE 40 ML/18 | 0,7 L/275 PLN
- ❖ TASTING SET ON A WOODEN BOARD 4 X 20 ML/39 PLN

## WHISKY, BOURBON

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- ❖ JOHNNIE WALKER RED 40 ML/16 | 0,7 L/170 PLN
- ❖ JOHNNIE WALKER BLACK 40 ML/18 | 0,7 L/240 PLN
- ❖ JOHNNIE WALKER GOLD 40 ML/25 | 0,7 L/320 PLN
- ❖ BALLANTINE'S 40 ML/16 | 0,7 L/170 PLN
- ❖ JACK DANIEL'S 40 ML/18 | 0,7 L/250 PLN
- ❖ CHIVAS REGAL 40 ML/20 | 0,7 L/250 PLN
- ❖ DIMPLE GOLDEN SELECTION 40 ML/22 | 0,7 L/280 PLN

### TRILOGY OF TASTE

- ❖ GLENFIDDICH 12 YO 40 ML/25 | 0,7 L/320 PLN
- ❖ GLENFIDDICH 15 YO 40 ML/35 | 0,7 L/490 PLN
- ❖ GLENFIDDICH 18 YO 40 ML/45 | 0,7 L/660 PLN
- ❖ TASTING SET ON A WOODEN BOARD 3 X 20 ML/59 PLN

## COGNAC

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- ❖ CAMUS 40 ML/20 | 0,7 L/300 PLN
- ❖ HENNESSY 40 ML/22 | 0,7 L/320 PLN
- ❖ ROMATE 40 ML/15 | 0,7 L/160 PLN

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# WINE

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## WHITE

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- ❖ TRYLOGIA - DZIKIE POLA 125 ML/16 | 0,75 L/85 PLN  
VTCYL - SPAIN | VERDEJO
- ❖ L'ARJOLLE BLANC 125 ML/18 | 0,75 L/95 PLN  
LANGUEDOC - FRANCE | SAUVIGNON
- ❖ RIESLING KABINETT 125 ML/19 | 0,75 L/99 PLN  
PLATINATE - GERMANY | RIESLING
- ❖ ROSE D'ANJOU /ROSE VINE 125 ML/18 | 0,75 L/95 PLN  
LOARA VALLEY - FRANCE | CABERNET

## RED

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- ❖ TRYLOGIA - DZIKIE POLA 125 ML/16 | 0,75 L/85 PLN  
VTCYL - SPAIN | TEMPRANILLO
- ❖ L'ARJOLLE ROUGE 125 ML/18 | 0,75 L/95 PLN  
LANGUEDOC - FRANCE | MERLOT  
CARBENET SAUVIGNON
- ❖ FACE TO FACE 125 ML/17 | 0,75 L/90 PLN  
CASTILLA Y LEÓN - SPAIN | TEMPRANILLO

## DESSERT /RED, WHITE

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- ❖ MARQUES DEL TIRON TINTO 125 ML/16 | 0,75 L/85 PLN  
GALICIA - SPAIN | TEMPRANILLO
- ❖ MARQUES DEL TIRON BLANCO 125 ML/16 | 0,75 L/85 PLN  
GALICIA - SPAIN | MACABEO,  
VERDEJO, VIURA

## SPARKLING

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- ❖ CAVA SEGURA VIUDAS RESERVA /DRY 0,75 L/85 PLN  
PENEDES - SPAIN | MACABEO/PARELLADA
  - ❖ MONTE LA REINA FRIZZANTE 0,75 L/90 PLN  
CASTILLA Y LEÓN - SPAIN | VERDEJO
  - ❖ MIONETTO PROSECCO 200 ML/25 PLN  
TREVISO DOC - ITALY | GLERA
- 
- ❖ SANGRIA 200 ML/19 PLN  
REFRESHING RED DRINK FROM WINE  
WITH THE ADDITION OF SPARKLING WATER AND FRUIT

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# NON-ALCOHOLIC COCKTAILS



SZLACHECKA POKUSA ZERO /sweet and sour 29 PLN

/ known as Pornstar Martini

PASSION FRUIT PUREE, SUGAR SYRUP,  
VANILLA SYRUP, LIME JUICE, PROSECCO 0%



SZABLA HUSARSKA ZERO /sweet 24 PLN

/ known as Malibu Sunrise

ORANGE JUICE, BLUE CURACAO, GRENADINE



ZIELONY STEP ZERO /refreshing 26 PLN

/ known as Mojito

CANE SUGAR, LIME,  
SPARKLING WATER, MINT



KOZACKI RÓG ZERO /bitter-sour 25 PLN

/ known as Aperol Sour

APEROL 0%, LIME JUICE, SUGAR SYRUP, EGG WHITE



TATARSKI BICZ ZERO /bitter 28 PLN

/ known as Aperol Spritz

PROSECCO 0%, APEROL 0%, SPARKLING WATER,  
ORANGE



TATARSKI OBUCH ZERO /refreshing 27 PLN

/ known as Hugo Spritz

PROSECCO %, ELDERBERRY SYRUP,  
SPARKLING WATER, LIME, MINT



TATARSKI ŁUK ZERO /sweet 29 PLN

/ known as Mango Spritz

PROSECCO 0%, MANGO PUREE, LEMON JUICE,  
SPARKLING WATER



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# ALCOHOLIC COCKTAILS



DZIKIE POLA /dry  
*/ known as Long Island*

35 PLN

GIN, TEQUILA, VODKA, RUM, TRIPLE SEC,  
SUGAR SYRUP, COCA-COLA



SZLACHECKA POKUSA /sweet and sour  
*/ known as Pornstar Martini*

36 PLN

VANILLA VODKA, PASSION FRUIT PUREE,  
CITRUS SYRUP, LIME JUICE, PROSECCO



SZABLA HUSARSKA /sweet  
*/ known as Malibu Sunrise*

28 PLN

VODKA, MALIBU, ORANGE JUICE,  
BLUE CURACAO, GRENADINE



ZIELONY STEP /refreshing  
*/ known as Mojito*

29 PLN

RUM, CANE SUGAR, LIME, SPARKLING WATER, MINT



KMICIC /dry  
*/ known as Punisher Exotic*

35 PLN

WHISKY, WÓDKA, JAGERMEISTER, PASSION FRUIT PUREE,  
GRENADINA



KOZACKI RÓG /bitter-sour  
*/ known as Aperol Sour*

26 PLN

APEROL, LIME JUICE, SUGAR SYRUP, EGG WHITE



KOZACKA SICZ /sour  
*/ known as Whisky Sour*

26 PLN

WHISKY, LEMON JUICE, SUGAR SYRUP, EGG WHITE



TATARSKI BICZ /bitter  
*/ known as Aperol Spritz*

32 PLN

PROSECCO, APEROL, SPARKLING WATER, ORANGE



TATARSKI OBUCH /refreshing  
*/ known as Hugo Spritz*

30 PLN

PROSECCO, ELDERBERRY SYRUP,  
SPARKLING WATER, LIME, MINT



TATARSKI ŁUK /sweet  
*/ known as Mango Spritz*

36 PLN

PROSECCO, MANGO, LEMON JUICE,  
SPARKLING WATER,

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